GEOGRAPHIC NEWS BULLETINS

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THE NATIONAL GEOGRAPHIC SOCIETY

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General Headquarters, Washington, D. C.

Contents for Week of December 16, 1929. Vol. VIII. No. 22.

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JERUSALEM IN WHITE CHRISTMAS DRESS

(See Bulletin No. 1)

HOW TEACHERS MAY OBTAIN THE BULLETINS

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Jerusalem: Holy City of Three Faiths

JERUSALEM, first capital of Christendom, always figures in many events of Christmas time: programs, plays, sermons, the reading of poems and the singing of carols.

At Christmas it is well to remember that Jerusalem is a holy city to those believing in three different religions: Christianity, Judaism, and Mohammedanism.

Jerusalem, which is now recovering from a conflict between adherents of the two latter religions, has been described for the National Geographic Society by Major Edward Keith-Roach, Deputy District Commissioner of the Jerusalem Division of Palestine:

"The capital of the Land of Three Faiths remains unique. Centuries of religious fervor, of pilgrimage, of historical event, of great actions, have given it distinction.

Ravines Form Moat on Three Sides of City

"Almost as sacred in the eyes of the Moslems as are Mecca and Medina, Jerusalem is a place of pilgrimage for the Moslem world. For the Jewish people it is the City of Cities, toward which their thoughts ever turn. It is the first city Christians hear of at their mother's knee.

"Jerusalem stands upon two hills, with a slope toward the east, facing the sunrise and the desert. Ravines have determined the limits of the city on the east, south, and west. Northward the country is more open, and the ancient city tended to sprawl in this direction. To-day the old, gray-walled city of minarets, towers, and flat roofs dotted with domes is being encompassed by a New Jerusalem, a striking contrast of red roofs, but the valleys on its three sides still keep the modern encroachments at a respectful distance.

"In Palestine all roads lead to the capital. The south road, from Beersheba, Hebron, and Bethlehem, joins the city at the Jaffa Gate. Toward the northwest corner of the city wall runs the road from the sea at Jaffa. At the Damascus Gate ends the great north highway, from Nablus, Nazareth, and Damascus. Toward the northeast corner, past the Garden of Gethsemane, the serpentine trail climbs the Judean Hills from Jericho and the Dead Sea, attaining a height of 2,600 feet above sea level, from 1,300 feet below sea level, in about a score of miles.

Flag of the Crusaders Still Flies Over Jerusalem

"On alighting from a train from Egypt, Jaffa, or Haifa, the first thing to arrest the attention is the name of the station, printed in three official languages—English, Arabic, and Hebrew.

Next, choice must be made of transport, as horse-drawn *gharries*, saddled donkeys, or, at times, aristocratic camels vie with American automobiles for patronage.

"Taking a car, we ride down the Bethlehem road toward the citadel. On the right, high above the Ophthalmic Hospital, flies the flag of the Venerable Order of the Hospital of St. John of Jerusalem. Eight hundred years ago noble knights and occasionally fair ladies set forth from England, Germany, France, Austria and other parts of Europe to wrest the Holy Land from the Saracens, and under that flag the knights played a great part in the history of the city.

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IFUGAO WOMEN, PHILIPPINE ISLANDS, ROASTING LOCUSTS, A FOOD PERMITTED TO THE CHILDREN OF ISRAEL (LEVITICUS 11, 22)

(See Bulletin No. 5)

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Why Many European Cities Have Two Names

ARE you familiar with Sardegna, Karlovy Vary, Ankara, or Thessalonike?

Probably not, though you readily recognize the Anglicized names of those places which are, respectively, Sardinia, Karlsbad, Angora and Saloniki.

Both the native names and the Anglicized names appear on the new map of Europe which has been sent to all members of the National Geographic Society with the December issue of the *National Geographic Magazine*.

The appearance on the map of two names (the style English-speaking countries use appears in parenthesis) for a single place raises the question: Where did the Anglicized version of the name come from?

Seamen's Bad Pronunciation Turned Livorno into Leghorn

Some of the strange names are results of changes since the World War. Others diverge because of long usage; in some cases the divergence is due to sheer error perpetuated from medieval times.

Such seems to be the case with Livorno. Because English sailors who put in at the famous Italian hat port centuries ago did not pronounce the name properly, the city won the title of Leghorn. And, to this day, English and Americans have perpetuated what traditionally was merely a seaman's error.

In north Italy, especially, place name inconsistencies thrive in startling abundance, as every traveler knows. Many an American tourist has puzzled an inexperienced Italian ticket agent by asking for a ticket to Venice.

Venice, Milan, Padua, Genoa, Florence, Turin; none of these is to be found in an Italian railway guide, or on the letterheads of residents in those cities.

Often Accept French and German Spellings and Call It Anglicization

The history of the "Anglicization" of Florence illustrates how these spellings have wandered so far from the home language.

Romans christened the town Florentia, meaning "flourishing" or "blooming." The French converted this spelling into Florence, which England, and later, America, accepted. But meanwhile the Latin of the Romans dissolved into modern Italian which spells it Firenze. The new National Geographic Society's map spells it Firenze, with (Florence) below. Venice, Milan, Padua, Genoa and Turin in native dress are Venezia, Milano, Padova, Genova and Torino.

Misnaming of foreign places has persisted under the principle of Anglicization; that is, the necessity of giving the "English of it." Such a principle recognizes the right of Spaniards to use Nuevo York and Germans, Neues York.

Examination of maps reveals that Anglicization is a misnomer itself. Actually English and American map makers have often accepted French or German spellings.

Create English Equivalents When Alphabet Differs

A spelling which translates the name of the German city, Köln, for the English tongue and palate might be Koeln. Instead, English-speaking people have accepted the French Cologne.

Germans have been famous as explorers and map makers so the German spelling for place names in parts of Europe and other continents has often become the "English" spelling. German penetration of Russia, coupled with the difficulties

Streets Are So Narrow Automobiles Cannot Be Used

"Down the road we go, past the Sultan's Pool, up to the Jaffa Gate, called by the Arabs 'The Gate of the Friend,' because it looks toward Hebron, the home of Abraham, 'the friend of God.' The citadel, a mighty fortress of five towers, looms high and imposing. The great blocks forming the foundations date from Roman times, but the building itself was probably constructed mainly in the fourteenth century. The street passes the citadel and, through a breach in the wall, enters the Old City.

"To get an intimate glimpse of Jerusalem, let us enter the Walled City by the Jaffa Gate and make our way down David Street on foot.

"In few streets of the Old City are carts or motor cars allowed. So narrow are the covered ways that it would be impossible for such vehicles to pass, even were it not for the steps by which the city streets climb steep hills, once steeper than they are to-day. As in the Psalmist's time, Jerusalem is 'builded as a city that is compact together.' In times of festival, when the streets are congested with traffic, the sightseers, chiefly women and children, throng the flat roofs.

City Never Has a Day of Rest

"David Street is a series of long, shallow, greasy cobblestone steps, and a good walking stick with a sharp point is not to be despised. Walking is difficult, as one constantly skirts every sort of bundle borne on men's shoulders or donkeys' backs. The world is busy bargaining amid the traffic, so it is best to take time and drift along slowly with the crowd.

"A remarkable feature of the Holy City is that, although each of the three communities has its own weekly day of rest, the city itself never has one, and every day some shops are open.

"Donkeys bearing heavy burdens pass by, pushed and prodded by their drivers, or ridden by little boys who call out ceaselessly, 'Oh-ah, oh-ah!' These children perch upon a saddle on either side of which are fastened old gasoline boxes containing all sorts and conditions of cans made from the ever-present petroleum tins.

Chorus of Lamentations Beats Like a Wave on the Wailing Wall

"The religious festivals bring their own pageantry to the city. There are Moslems with their adherents from northern Africa, India, Afghanistan, Bokhara, Arabia and the Sudan; Christians of all denominations; Latins, including many of the religious orders and the Uniate churches which acknowledge the supremacy of the Pope; the Eastern churches, which comprise the Orthodox, the Armenian, and Syriac, Copts and Abyssinians; the Anglican church; the Jews, divided into Ashkenazim, Sephardim, Karaites, Yemenites, Georgians, and Bokharans.

"One of the most interesting sights in Jerusalem is encountered when we descend the steps from the Dome of the Rock and enter an old vaulted building which overlooks the Wailing Wall. Through a barred window, in deep shadows, we see the ancient wall. A chorus of lamentation beats the air like the wave roar of a distant sea, but from time to time a staccato voice, rising above the others, carries a sound of pulsating, throbbing, poignant sorrow. The voices die away, but each time a fresh burst of lamentation echoes through the vaulted room."

Note: At Christmas there is usually a special interest in the geography of the Holy Land; the kind of houses Palestinians live in, costumes, herding of the flocks, etc. Numerous articles, illustrations, and color plates describing and depicting the Holy Land have been published in the *National Geographic Magazine* and are available for reference in school and city libraries. The issue for December, 1927, was entirely devoted to Palestine and Sinai, and contained, "The Pageant of Jerusalem," "East of Suez to the Mount of the Decalogue," and 27 color plates. See also, "Bethlehem and the Christmas Story," with 14 color plates, December, 1929; "Flying over Egypt, Sinai and Palestine," September, 1926; "Village Life in the Holy Land," March, 1924; "Among the Bethlehem Shepherds," December, 1926, and other articles listed under Palestine and Holy Land in the Cumulative Index to the *National Geographic Magazine*.

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Perfume Was a Gift on the First Christmas

"AND when they opened their treasures, they presented unto Him gifts: gold, frankincense and myrrh."

Perfume has been favored as a gift at Christmas time down to this day.

The frankincense of the year A.D. 1 and the narcissus of 1929 both come within the perfume group.

Use of perfume is older, even, than the Bible. In Babylon, when Hammurabi ruled, the use of perfume was required by law!

Scents of Early Perfumes Too Strong for Modern Noses

In ancient Babylon and Assyria mighty warriors bathed themselves in perfumes, and wore their hair in carefully curled, highly scented locks. Moreover, the perfumes were sold in tiny vials and bottles, not unlike the fancy bottles of to-day.

Ancient manuscripts and hieroglyphics on tombs tell of the delight the people of early Egypt found in perfumes. One day a week was set aside when the people were asked to perfume themselves. The scents which they procured from trees and shrubs and aromatic plants would be too strong for modern taste. The most ardent present-day advocate of perfume would be overpowered by sweet smells if he could visit an ancient Egyptian household in the heyday of the "perfume era." He would find his food perfumed and his wine perfumed. He would be surrounded by women bathed in perfume and men whose bodies were covered with highly aromatic unguents. Were he to visit a home of ancient Babylonia, he would breathe perfumed air from the aromatic wood burned in the fireplaces in the houses.

Artistic vases of alabaster found in ruins of Greek and Roman settlements were the perfume "bottles" of these peoples. Roses were the favorite flower of the Romans and likewise their favorite scent. Thrice daily the Roman noble "wallowed" in liquid perfume, after which his body was rubbed with sweet ointments. Rose leaves were placed in the vats where his wine was fermented and the scent of roses greeted him when he arose in the morning.

"Perfumes of Araby" Enjoyed Popularity Boom in Sixteenth Century

The Greeks had a special passion for perfume. Their poets wrote poems to it and about it. Only the most careless of the Grecian dandies was so thoughtless as to bathe himself in but one kind of perfume. "A different scent for each part of the body," may have been the slogan of their perfumers. It was fashionable to rub mint on the arms and many of the other scents recommended were just as "highly spiced." Into the wines which graced their banquet tables they infused roses, violets and hyacinths.

When a Greek found himself worrying too much over his troubles he used a recommended perfume to clear his mind. Stomach ache, headache and various other aches were said to be relieved by the application of different flowers and plant scents. The Greek herb doctors of an ancient day had a full supply of scents to relieve troubles, real or imaginary. Votive offerings to the gods were highly scented and clouds of incense arose from the Grecian altars.

Perfumes were introduced into Spain by the Arabs. Southern Arabia, probable Sheba of the ancients, was the chief source of supply for the trees and plants which

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of the Russian alphabet, resulted in the extensive use of German names for Russian places. The Russians countenanced the English world's use of St. Petersburg until Russia went to war with Germany. Then the name was altered to Petrograd. Later it was renamed Leningrad, the "grad," Slavic for city, persisting instead of the German "burg."

Introduction of native local names, the official post office names, for individual European states, is relatively easy when the nation uses the Latin alphabet. Difficulties arise in countries such as the U. S. S. R. where the alphabet differs. However, national and international geographic boards have worked out rules of transliteration by which the equivalents of letters unknown to the English alphabet can be written in Latin letters.

The result may be breath-taking, as in Poluostrov Kolskii for the region formerly known as Kola Peninsula, but it is accurate.

Bulletin No. 2, December 16, 1929.

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Dutch Proud of 300 Years' Rule in Java

THE Dutch entered Java 300 years ago.

American traders began to boom business with the island less than ten years ago.

The Dutch plan a tercentenary celebration in honor of the coming of the first governor. Americans interested in the island will join in the festivities most heartily because Java has been hospitable to them, and American trade with Java has set a new annual record of more than $34,000,000.

Traveler is Seldom Out of Sight of American Products

The Javanese like American-made products. Picturesque, horse-drawn carts with wheels from 6 to 7 feet in diameter now must compete with speedier American-made auto trucks; and native two-wheeled passenger carts, once the only passenger vehicles in Java cities, are being crowded off the streets by shiny, new, American-made pleasure cars. More than half the automobiles in Java are popular American makes. Italian factories rank next to the United States in exporting automobiles to Java, but American manufacturers ship about ten times as many as their Italian competitors, American Commerce Reports show.

The island, which is about the size and shape of Cuba,* is traversed by a network of good roads and railroads. While traveling on either the American tourist is seldom out of sight of American products or products of American machinery. A traveler may engage an Italian, British, Spanish or French automobile for a tour, but a portion of the road he traverses is likely to be the product of American road-building machinery.

Should a blowout occur on the highway, it is likely that one of the thousands of American-made tires that are shipped to the island annually would be as readily available as one of foreign make. And the new tire may contain some of the rubber which a short time before flowed from one of the trees on a vast Java rubber plantation.

With more than 700 inhabitants to the square mile, the natives have to be good farmers to feed the population. American fertilizer is the farmers' crop insurance, and when crops contract disease, American chemists furnish the medicine to bring them back to a healthful state.

American Electric Fans Help Defeat Equatorial Heat

Situated but a few hundred miles below the Equator, Java is hot, but the traveler often finds his hotel room made comfortable by an American-made electric fan. The power that runs the fan may come from one of the many electric generators imported from America.

The streets of the larger cities that are filled with American automobiles and bicycles have their oriental bazaars where a gay array of goods, ranging from cheap trinkets to fine metal ware and fabrics, is on sale, but there are also modern shops for the construction of which American cement machinery has been used. There, too, American-made flashlights, batteries, spark plugs and other automobile accessories are displayed under the rays of American-made electric light bulbs.

* "Java, Queen of the East Indies," *National Geographic Magazine*, September, 1929.

yielded the perfumes of the Egyptians and Greeks and Romans, and the "perfumes of Araby" were not mere poetic dreams but actual fact. Perfumes were brought to Europe gradually but it was not until about the middle of the sixteenth century that they became almost universally popular. A still popular scent, water of Hungary, was first distilled from rosemary in the fourteenth century. Queen Elizabeth of Hungary, a conscientious user of this scent, was kept miraculously beautiful until a ripe old age by its application, according to some early writers.

The popularity of scented gloves was a factor in spreading the use of perfume in Europe. France and Italy were especially partial to the sweet scents, while in England, as in ancient Greece, to certain types of perfumes were ascribed remedial and seductive powers! One earnest citizen petitioned Parliament, in the latter half of the eighteenth century, to inflict the punishment for witchcraft on women who entranced men into marriage by using perfumes.

About the time this bill was introduced the famous and infamous Cagliostro was selling his magic perfumes and love potions to the court beauties of France and England. Cagliostro, an alchemist, whose real name was Balsamo, posed as an Italian count. With a beautiful and unscrupulous wife, he traveled through the countries of Europe, purveying potions that were supposed to make ugly women pretty, pretty women beautiful, and beautiful women irresistible.

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BRINGING DOWN A YOUNG FRANKINCENSE TREE FROM SOCOTRA ISLAND HILLS

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Strange Menus of Other Lands

WHILE we are enjoying Christmas plum pudding, Malaga raisins, Smyrna and California figs, roast turkey, candied Brazil nuts, Hubbard squash, mince pie and after-dinner mints, peoples of other nations regard our holiday menus with amazement.

Who wants plum pudding, they ask, when nice caterpillars and snails can be bought for less money? Who prefers mince pie to pickled water beetles, fried locusts, and cobra steaks?

Pigskin and birds'-nest soup are popular Chinese appetizers in some portions of the Republic. Silkworms are eaten after the cocoon has been unwound. Horses, donkeys and camels, after they have lost their usefulness as beasts of burden, are consumed by some Asiatic tribes.

Sea Worms and Sharks' Fins Favorites with Chinese

New Guinea natives find China a good market for sharks' fins from which the Celestials make a delectable soup, and also for bêche-de-mer, a large sea worm found in New Guinea waters.

The New Guinea natives themselves are fond of the pith of sago palms, potatoes and bananas. Dog, snake and lizard flesh vie in popularity with pork. The womenfolk gather beetles, grubs and larvæ from trees for food.

Eel meals are as popular among Japanese as are Maryland chicken dinners in Baltimore. In some Japanese cities, eel houses are nearly as numerous as wiener stands at a county fair. When the diner enters an eel house he is led to a large tub of live eels. He makes his choice of the wriggling creatures, it is speared, split along the back, cut into small pieces, and with soy sauce, is cooked over a charcoal fire.

At Japanese inns, the traveler is told that "Bombay duck" can be had at a reasonable price. The hungry customer visions a fat fowl, but the waiter brings in pieces of smoked fish about two inches long and as thick as a dime. The menu also includes pickled seaweed, seaweed jelly, and chutney, which is a spiced sweetmeat, but is almost as hot as Mexican chile. More raw fish than cooked fish is eaten by Japanese. Raw baby octopuses are particularly popular. "Japanese Limburger" is not a cheese but a Japanese pickled *daikon*, or long, white radish.

Kamchatkans Relish Boiled Fish Eyes

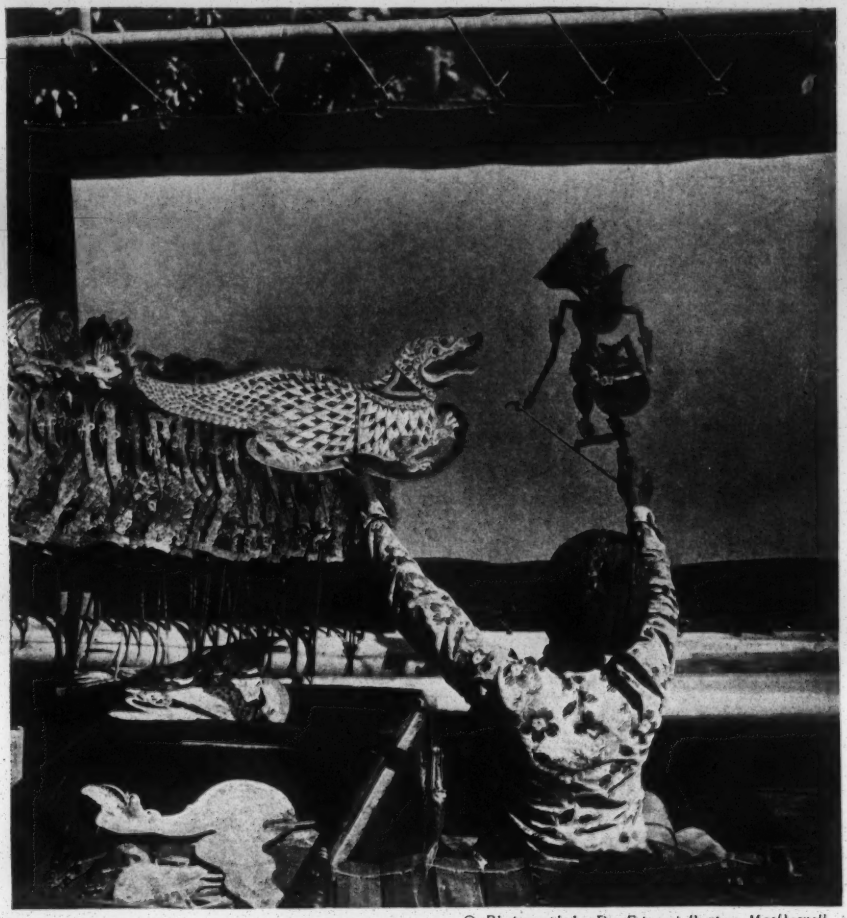
Koreans, like many orientals, live mostly on rice. They cook their seaweed in oil and serve it with slices of red peppers. *Kimshee*, a kind of sauerkraut, is a favorite Korean dish.

To the north, the natives of Kamchatka relish the tongues and the marrow of the bones of reindeer. From the stomach of the reindeer the natives obtain their greens—half digested balls of moss. A delectable native dish is reindeer sausage which has been surrounded by dough and dropped in boiling water. On the lower end of the peninsula where salmon are plentiful, dishes of boiled fish eyes are considered a delicacy.

Perhaps few people live as close to Nature as the pygmies of the Belgian Congo. Tender roots are staples, but birds, small game, rodents or caterpillars are acceptable. A dish of white ants they prize highly, while a slice of raw elephant meat makes a feast.

Sometimes the same ships that take American products to Java return with many native products which are popular in this country. Many head colds and cases of malaria in America are treated with quinine extracted from the bark of cinchona trees. The rubber heels on one's shoes or the tires on one's automobile may contain Java rubber. Perhaps your morning coffee and your afternoon tea originated on a Java coffee or tea plantation, while there is a bare possibility that some of the small quantity of Java sugar imported by the United States may have been used to sweeten these beverages.

American varnish manufacturers use Java copal and damar; mattress and furniture cushion manufacturers import large quantities of Java kapok; and the kitchen cabinet in the modern American home may contain vanilla, pepper, spices and chocolate from Java. The soap in the bathroom may contain Java palm oil.



© Photograph by Dr. Edward Burton MacDowell

NOT TOYS BUT MARIONETTES IN A JAVA SHADOW-SHOW

In the oldest form of Javanese drama, living actors are dispensed with and a man who is hidden behind a screen operates various mechanical puppets or jumping-jacks in front of a strong light, thus throwing their shadows on the white sheet.

Eels, Cucumbers and Cherry Pie

In addition to many viands on the pygmy bill of fare, the Madagascar natives eat spiders, silk worms, grasshoppers, and dried locusts. When a "cloud" of locusts settles on a crop, a sufficient number of them are collected to offset the loss of food which the insects consume. Every good Madagascan housewife has in reserve a supply of dried locusts to sustain the family in times of famine.

Yak cheese is a staple in the Muli kingdom of western China and would not be objectionable to the western traveler if it were not for the numerous yak hairs in the substance.

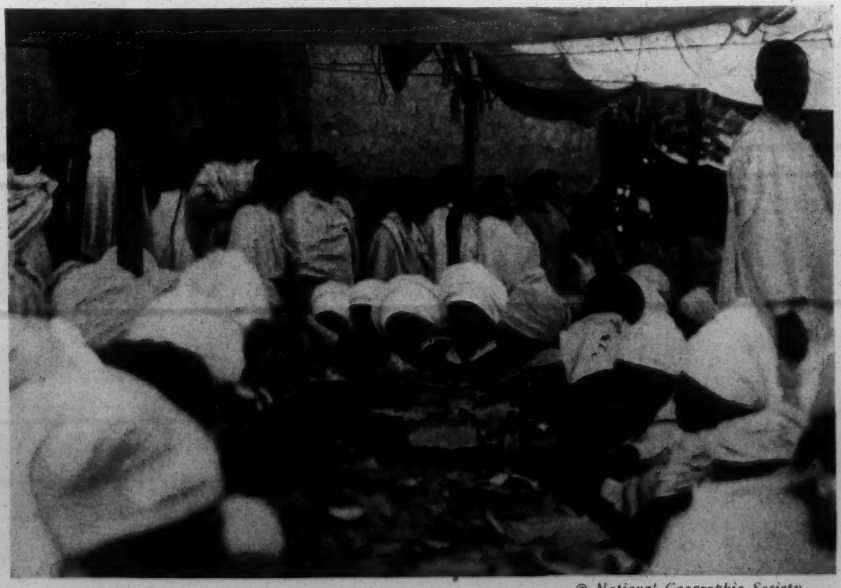
On the table of the Corsican, a traveler might see half of the head of a lamb with tongue, cheek and brain in place. About the time the American appetite is whetted for turkey, Corsican fishermen are catching eels for home consumption and for shipment to Nice and Naples where they are a delicacy. A diner in a restaurant in Spreewald, Germany, whose order did not include eels, would draw a curious glance from native patrons. Eels, cucumbers and cherry pie there are favorite dishes.

Trained Pigs and Dogs Disclose Truffles Underground

The varied bill of fare of the Frenchmen includes foie gras—a paste of fatty goose livers. Truffles are prized delicacies. French farmers are frequently seen leading their pig and dog "truffle sniffers" over the fields. Truffles are underground fungi which grow six inches below the surface, and are located by the sensitive noses of the animals. Basques about Bilbao, Spain, relish white, transparent worms about two inches long. They are fried in oil and served hot.

Note: See also "How the World is Fed," *National Geographic Magazine*, January, 1926; "Common Mushrooms of the United States," May, 1920; "Fearful Famines of the Past," July, 1917; "Forming New Fashions in Food," April, 1918; and "The Food Armies of Liberty," by Herbert Hoover, September, 1917.

Bulletin No. 5, December 16, 1929.



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FEASTING ON RAW MEAT IN ETHIOPIA

Steers are slaughtered for such an occasion and the meat is served on large wooden platters. Guests at the dinner cut off small pieces and eat them with bread. A traveler's report of this practice was considered such pure invention in England that it is said to have prompted the writing of the Baron Munchausen tales.